

# Crispy Salmon with Asian Slaw

## Ingredients

4 ea Salmon Portions  
3/4 tsp salt, divided  
1/4 tsp black pepper  
1/4 cup fresh orange juice  
1 tbsp rice vinegar  
1 tbsp balsamic vinegar  
1 tbsp olive oil  
2 tsp sriracha hot sauce (for heat if desired)

1 tsp bottled ground fresh ginger  
1/2 tsp honey  
1/2 cup chopped fresh cilantro  
1 package cabbage and carrot coleslaw  
1 tbsp toasted sesame seeds

## Directions

Heat a large nonstick skillet over med-high heat. Sprinkle salmon evenly with 1/4 tsp salt and pepper. Add salmon to pan, skin side down, and cook for 4 minutes. Turn salmon over, cook 3 minutes. Add orange juice to pan and cook for 30 seconds, or until liquid almost evaporates and fish flakes easily with a fork.

Meanwhile, combine rice vinegar and next 5 ingredients (through honey) in a large bowl, stirring with a whisk. Add remaining 1/2 tsp salt, cilantro, and coleslaw. Toss well to coat. Sprinkle with sesame seeds. Serve salmon and slaw together.

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